### **INSTRUCTION BOOK**



### Ceramic glass hob



#### **Your New Appliance**

Thank you for purchasing an AEG appliance.

To enable you to use your new hob efficiently and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference. Should the hob be transferred to a new owner please ensure this instruction book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

If you require further assistance or advice, please contact our Customer Care Department either by letter or telephone:

Customer Care Department AEG Domestic Appliances 55-77 High Street Slough SL1 1DZ

Tel: 08705 350350

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### Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

#### Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This hob must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician/competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

#### **During Use**

The hob is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that all the control knobs are in the OFF position when not in use.

Do not use the hob if it is damaged in any way. If a fault or crack becomes visible, disconnect the hob immediately from the electricity supply and contact your local AEG Service Force Centre. Never use plastic or aluminum dishes on the hob.

Never leave the hob unattended while deep fat frying, or heating fats and oils.

#### **Child Safety**

Young children must not be allowed to tamper with the hob or play with the controls.

The hob gets hot when it is in use. Children should be kept away until the hob has cooled.

#### **Maintenance and Cleaning**

Only clean this hob in accordance with the instructions given in this book.

#### **Service**

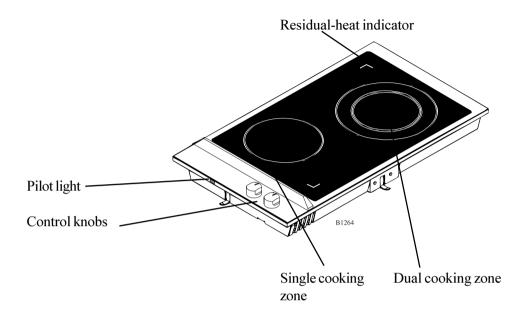
Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Force Centre.

#### **Disposal**

Make the hob unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

# **Description of the product**

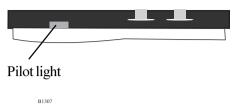


### **Operating instructions**

Control knob (to the left)

Control knob for regulating the dual cooking zone at the rear

Control knob for regulating the single cooking zone at the front.



0 2 2 3 4 5 6 4 5 6

#### Regulating

The regulating of heat is step-free for both zones on a scale from 1 to 9.

"1" Represents lowest heat

"9" Represents maximum heat.

"0" Represents "OFF".

**Operating the dual zone:** When you switch on the dual zone only the centre of the cooking zone will operate. Select the required setting.

To select both cooking zones Turn the control knob past "9" to stop, turn then back to the required setting.

To return to centre zone only: Turn the control knob back to "0". Turn the control knob on again and choose the required setting.



Do not use the ceramic hob if the glass is damaged.

If a fault or crack appears during cooking disconnect the hob immediately and contact AEG Service Force

#### Pilot light

Pilot light is activated when either of the zones are turned on, and will remain on until the cooking zones are switched off.

#### Residual-Heat indicator

Each plate has a residual heat indicator which remains on as long as the temperature of the cooking zone exceeds 80°C, even if the cooking zone is switched off.

#### Settings for ordinary cooking zones

Step	Function
0	The cooking zone is switched off
1 - 2	Keeping warm
3 - 4	Gentle simmering
5 - 6	Simmering
7 - 8	Frying / browning
9	Bringing to the boil / quick frying / deep-
	frying

This table should be used as a guide only. The settings depend on the saucepan you use, quantity and contents. After a while you will learn to choose the correct settings. See also the section "Advice and hints for using the cooking zones".

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# Advice and hints for using the cooking zones

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If you use the advice below you will save energy and make your cleaning tasks easier.

Adjust the cooking zones correctly. Select the highest setting for the cooking zones until the food is brought to the boil. Then reduce the setting as far as possible, without the food going off the boil.

Use level saucepans. An uneven saucepan may increase the electricity consumption by up to 50 per cent. Check whether your saucepans have level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption



The saucepan should match the cooking zone – or be slightly larger. Remember that a large saucepan can also hold small quantities. If the diameter of the base is too small, the energy consumption will increase, and any food boiling over will burn onto the hot cooking zone.



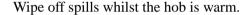
Saucepans with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases



Use a tightly fitting lid on the saucepan. Without a lid you use more than three times as much electricity.

Do not slide saucepans across the surface of the hob - always lift the pan when placing it on, or removing it from the ceramic surface.

Wipe the bottom surface of the pots and pans with a clean dry cloth before placing them on the ceramic surface. This helps to reduce cleaning and prevents scratching the hob glass.

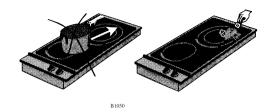


Select the highest setting for the cooking zones until the food is brought to the boil, then reduce the setting.

Use saucepans with an even base. An uneven based saucepan may increase the electricity consumption by up to 50%.

The saucepan should match the cooking zone or be slightly larger.

Use a tightly fitting lid on the saucepan to reduce electricity consumption.





### Cleaning and maintenance



For reasons of hygiene and safety, the cooking zones must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

#### **Splashguard**

The splashguard can be removed to make it easier to clean the surface.

#### What to do:

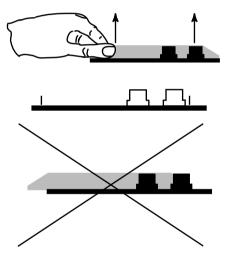
- 1. Hold the splashguard as shown in the diagram.
- 2. Lift the splashguard straight up
- 3. Clean the top surface as described in "cleaning the steel surface".
  - Be aware of the two retaining pegs, which are sharp.
- 4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp implements to lift off the splashguard.

Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



#### Stainless steel surfaces

Clean the appliance after use with a soft cloth well wrung out in warm water, use a small amount of liquid detergent for stubborn soiling.

Stainless steel parts may become straw coloured with use, use a proprietary stainless steel cleaner to remove this straw discolouration.

Never use metal wool, metal sponges or other abrasive cleaning agents.

#### The ceramic glass hob

Immediately scrape off stains caused by food which has boiled over using the scraper supplied with the hob, spilled sugar, dishes containing sugar (jam, juice, etc.), melted plastic and aluminium foil while the ceramic hob is still hot. If the ceramic hob is allowed to cool it may become damaged. A dirty ceramic hob decreases the heat transfer between cooking zones and cookware.

After use the cooking zones should be wiped with a damp cloth with washing up liquid. For severe soiling you can follow these steps:

- 1. Remove stains etc., with the ceramic hob scraper.
- 2. Make sure that the ceramic hob has cooled down. Use a ceramic cleaning agent, such as vitroclen.

- 3. Wipe the ceramic hob clean with a damp cloth or kitchen roll.

  Tough stains can be removed by rubbing the stain hard with kitchen roll
- 4. Wipe off remaining cleaning agent with a damp cloth.
- 5. Wipe with a dry cloth, if required.

Make sure that the ceramic hob is dry when you heat it up again. Ceramic hobs can develop rainbow-like stripes if heated while damp.

The decorative pattern on the ceramic surface can become scratched and marred with use, depending upon maintenance, but does not adversely affect performance.

# Such blemishes are not covered by the warranty and do not affect the operation of the hob.

Spills and melts must be removed immediately, while the surface is still warm, using the scraper supplied with the unit. Especially damaging are melted plastic, aluminum, or any foodstuff containing sugar, including natural sugar, as these can create permanent "pockmarks" and craters on the ceramic surface. After scraping polish thoroughly with the cleaning agent supplied with the unit.

Utensils which have been in contact with the above-mentioned melted materials must be cleaned throughly before used again on the ceramic-top hob unit.

Defects in the ceramic surface which can be related to the above are not covered by the warranty.

#### Warning:

Aluminum foil and plastic utensils are not to be placed on hot surfaces.

The surface may not be used for storage.

# Do not stare at the heating units when in operation.

### Installation

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The appliance unit can be mounted in any type of kitchen with a work top whose thickness is between 28 mm and 40 mm

#### Clearance

The distance between the top side of the work top and the carpentry underneath must be at least 47 mm.

#### **Fixing**

Screw the fixing brackets out to such an extent that they can be turned in under the work top. Tighten the brackets on to the work top with an ordinary screwdriver

#### **Cut-out measurements**

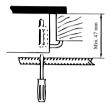
One rectangular hole is sawn out for the appliance combination chosen.

The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units` externally measured length, less 20 mm.

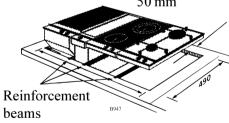
# Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.



Minimum distance to side wall: 150 mm

Minimum distance to rear wall (nonflammable material): 50 mm



It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

# The units externally measured length

#### 145 mm:

Cooker hood

#### 290 mm:

Two-zone ceramic-top electric hob Two-burner gas hob Grill Fryer Wok

#### 580 mm:

Four-zone ceramic-top electric hob Four-burner gas hob

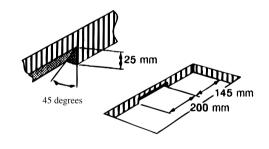
#### 725 mm:

Four-zone ceramic-top electric hob

#### Installation of a single unit

When mounting a single unit, be it a half-or full size unit, in a worktopsurface which is thicker than 30 mm, it is necessary to make a special notch in both sides of the cutout hole, as shown in the adjacent drawing.

The purpose of these notches is to create space for the electrical cables.



### **Electrical connection**

The electrical connection may only be performed by a qualified electrician/competent person. The electrical connection must be carried out in accordance with prevailing regulations for appliances using heavy current. The connection must comply with any specific requirements specified by the local electricity supply authority.

## There must be no interference with any of the unit's electrical parts.

The cable is mounted in the pegs as shown.

Unscrew the cover while connecting the cables.

A unit led directly to the power point or the outlet rose.

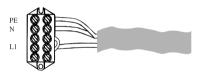
More units may be connected via one or more junction boxes.

The cable must be connected via an external switch with a contact separation of at least 3 mm in each pole.

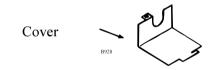
Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

#### Single-phase zero-earth

Cable type 1,5 mm<sup>2</sup> HO5VV-F. The cable outside diameter must be between 7,5 and 10,5 mm.



B970



### Technical data

Cell Voltage 240 V

Electrical connection 240V - 50Hz

Total wattage 2900W

Instant heat effect 12/18 cm 700/1700 W Instant heat effect 14 cm 1200 W

This unit is **(** labelled to indicate conformity with the low voltage directive (73/23/EEC) and the EMC directive (89/336/EEC).

### Unpacking

Check that the hob has no faults and is undamaged on delivery.

#### Transport damage

Any damage from transport which you have not carried out yourself must be reported to the retailer within one week of receipt.

#### Serial number

You will find the serial number of the hobs on the rating plate, which is on the underside of the hob.

We recommned you write this number on the cover of this instruction, so that you have this information to in the case of any service requirements.

# Something not working

If the hob is not working correctly, please carry out the following checks before contacting your local AEG Service Force Centre.

IMPORTANT: If you call out an engineer to a fault caused by incorrect use or installation, a charge will be made even if the hob is under guarantee.

Sympton	Solution		
The hob is not working	Check that the appliance is connected to the eletricity supply. Check that the main house fuse has not blown. Replace if necessary.		
The fuses keep blowing	Contact your local AEG Service Force Centre		
The cooking zones do not heat sufficiently	The cooking utensils must match the size of the cooking zone. Check that the cooking utensils have level bases by holding them against the edge of the work top, for example. Bring a litre of water to the boil in a saucepan with a lid. The cooking zone should be adjusted to the highest setting. The boiling time on the 12 cm cooking zone is approx. 25 min. The boiling time on the 14 cm cooking zone is approx. 13 min. The boiling time on the 18 cm cooking zone is approx. 10 min.		

If after all these checks, your hob still does not operate correctly, contact your local AEG Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any inguarantee service calls.

### Service & spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning:

#### 08705 929 929

Your call will automatically be routed to the Service Centre covering your post code area.

In-guarantee customers should ensure that the recommended checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

#### Help us to help you

Please determine your type of enquiry before writing or telephoning. When you contact us we need to know:

- 1. Your name, address, post code and telephone number
- 2. Clear and concise details of the fault.
- 3. Date of purchase
- 4. The model and serial number

This information can be found on the rating plate.

#### **Customer Care**

For general enquiries concerning your AEG appliance, or for further information on AEG products, you are invited to contact our Customer Care Department by letter or telephone:

Customer Care Department AEG Domestic Appliances 55-77 High Street Slough, Berkshire SL1 1DZ Tel 08705 350350

### **Guarantee conditions**

AEG offer the following guarantee to the first purchaser of this appliance:

- 1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
- The guarantee covers all parts or components which fail due to faulty workmanship or faulty material.
   The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
- 3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre. AEG reserves the right to stipulate the place of repair (i.e., the customer's home, place of installation or AEG workshop).
- 4. The guarantee or free replacement includes both labour and materials.
- Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. The purchaser's statutory rights are not affected by this guarantee.

#### European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local service organisation is aware of your move and able to look after you and your appliances.

#### **France**

Senlis +33 (0) 44 62 29 29

Germany

Nürnberg +49 (0) 911 323 2600

Italy

Pordenone +39 (0) 1678 47053

Sweden

Stockholm +46 (0) 8 738 79 10

UK

Slough + 44 (0) 1753 219899